## PRINCE CASTLE INC.

# DHB-34 Dedicated Holding Bin



**DHB-34 Dedicated Holding Bin** 









Prince Castle Dedicated Holding Bins are ideal for almost any operation, especially those preparing and holding food prior to serving. Using patented Reli-A-Temp heating technology, Prince Castle DHBs keep exterior bin surfaces cool while food is held at proper serving temperatures and moisture levels. Users of Prince Castle DHBs have realized many benefits, including better food quality, longer holding times, reduced food waste and greater equipment reliability.

Each cavity's temperature is digitally-controlled by Prince Castle's time-tested technology, ensuring that food is always being held at desired temperatures, making HACCP and ServSafe programs easier to implement.

The DHB-34 is ideal for holding fried foods, like chicken or appetizers. Its spacious cavity easily accommodates two 1/2-size sheet pans and most other pan sizes.

## STANDARD FEATURES

- Ideal for holding fried foods, like chicken or appetizers.
- Easily accommodates two 1/2-size sheet pans.
- Spacious cavity accommodates most pan sizes.
- Exclusive Reli-A-Temp<sup>TM</sup> infrared heaters provide consistent temperature for an ideal holding environment.
- Independent upper and lower heating system per cavity.
- Adjustable temperature from 150°F 355°F.
- Solid state digital controls.
- On/Off main power switch.
- Stainless steel and aluminum construction.
- One-year parts and labor warranty.

## **CAPACITY**

• Two 1/2-size sheet pans

DHB-34 01/06



## DHB-34 Dedicated Holding Bin

## **SPECIFICATIONS**

## **DIMENSIONS**

MODEL NO.	WIDTH IN. (CM)	DEPTH IN. (CM)	HEIGHT IN. (CM)	SHIP WT LB. (KG.)	NUMBER OF INDEPENDENTLY CONTROLLED HEATERS	CAPACITY - NUMBER OF 1/2-SIZE PANS
DHB-34	32.90" (83.6)	19.90" (50.5)	13.67" (34.7)	138 (62.7)	8	2

### ELECTRICAL

MODEL NO.	VOLTS	Hz.	WATTS	AMPS	PLUG NUMBER	AGENCY APPROVAL
DHB-34	120	60	1650	13.8	5-15P	UL SAN., UL, cUL
DHB-34CE	220-240	50	3000	12.5	CEE 7-7	UL SAN., CE, GS
DHB-34GB	240	50	3000	12.5	BS 1363A	UL SAN., CE. GS

### CAPACITY

Two 1/2-size sheet pans









